



Evening Menu

Starters & Light Bites

Freshly Baked Bread – Bread baked daily in house with a yeast emulsion & an infused butter VEO
£4.75

Marinated mixed olives & pickles – Olives marinated in garlic, herbs, chilli & citrus & home pickled vegetables VE
GF
£4.75

Soup of the day – Changes daily using the finest seasonal ingredients VEO GFO
£6.75

Garlic Tiger Prawns – tossed Caesar salad, caviar & a Parmesan crisp GF
£8.25

Salad of Panko crumbed goats' cheese – with shaved fennel, citrus fruits, basil oil & heritage tomatoes GF
£7.25

Derbyshire black pudding Scotch egg – with crispy pancetta and a Tangy BBQ Sauce
£8.25

Asian inspired crispy duck leg – with Asian slaw, pickles, and a honey & soy sauce GF
£8.50

Flat bread of the day – check with the staff for today's tasty filling
£7.75

Sharing grazing platter – please, choose three from the list...

- Cubed pork belly in a Texan BBQ sauce GF
- Pulled beef brisket taco with pink pickles & stilton GFO
- Ceviche fish, lime & coriander tostada GFO
- Focaccia with olives & heritage tomatoes GFO
- Mini Chicken filet schnitzel with green peppercorn sauce
- Cajun Cauliflower bites with garlic mayonnaise
- Cheesy garlic flat bread GFO

£20 per couple

Mains

80z Sirloin steak £23.95 or 10oz Rump steak £19.95

Steaks are cooked to your preference and are served with; hand cut triple cooked chips, roasted vine tomatoes & portobello mushroom GF

Add king prawns £7.25 Steak Sauce (pepper/stilton/mushroom) £3.95 Onion Rings £4.50

The Schoolhouse burger – Hand pressed beef patty with BBQ pulled pork, cheddar, crispy onions, pickles & burger sauce in a brioche bun with triple cooked chips GFO
£16.95

Brisket burger – Hand pressed beef patty with pulled beef brisket, stilton & red onion marmalade, pickles. In a brioche bun with triple cooked chips GFO
£17.25

Crab Linguine – Linguine pasta with fresh crab meat in a white wine cream sauce topped with caviar and a lemon & Parmesan crumb
£18.95

Cod Loin – with pancetta & saffron risotto, crispy sage & toasted pine nuts GF
£19.95

Crispy pork belly – with cauliflower puree, black pudding bon bon, Williams pear, creamed potatoes & a rich Calvados jus GF
£18.95

Braised beef brisket – with succotash, Asian slaw, wedge salad & triple cooked chips GF
£18.95

Panko coated Cajun chicken breast – with stilton mash, seasonal greens & a scallion crème fraiche GFO
£17.95

10oz veal chop – with sauté potatoes, green beans & an anchovy & rosemary butter GF
£25.95

8oz rump of lamb – with a pea puree, Dauphinoise potato & a Bordelaise sauce GF
£23.75

Pea Linguine – with walnuts & stilton cream served with pea shoots V/VEO
£15.95

Add – Cajun chicken - £4.25

Mediterranean vegetable Stromboli – a folded pizza filled with a ratatouille, heritage tomatoes & Mozzarella. Served with coleslaw & triple cooked chips –V VEO
£15.75

Sides – Seasonal veg/House salad/Triple cooked chips/Fries/Onion rings
All - £4.50

Desserts

Sticky toffee pudding – warm date pudding topped with toffee sauce and custard V

Crème brulee – a twist on a French Classic GFO/V

Millionaires Brownie Sundae – served with ice cream & whipped cream. V

Eton Mess Cheesecake – Baked cheesecake served with berries & meringue pieces V

All - £7.95

Cheese Board – Served with homemade chutneys & pickles. And assorted crackers

£9.95

GF – Gluten Free / GFO – Gluten Free option / V – Vegetarian / VEO – Vegan Option

Where possible ingredients have been locally sourced and are homemade.

All dishes are cooked to order so please be patient. Thank you.

See Blackboard for daily specials.

FOOD ALLERGIES: Please, alert us when ordering if you have any concerns.